

The Original Home Vacuum Packaging System™

FoodSaver®

by Tilia®



Vac 1075 User Manual

©2002 by Tilia, Inc. All Rights Reserved.
This material may not be copied or reproduced in any
fashion without written permission from the publisher.

FoodSaver® and Tilia® are registered in the U.S. Patent
and Trademark Office by Tilia International, Inc.
The Original Home Vacuum Packaging System™ is a
trademark of Tilia International, Inc.

First printing, July 2002
Printed in the United States of America

FoodSaver Patent 4,941,310
FoodSaver Bag Patent # Re. 34,929

Item# 18-0162 (7/02)

Welcome

You have just purchased an appliance that will soon have you wondering how you ever got by without it. The FoodSaver vacuum packaging system is so convenient and versatile, you'll find yourself using it every day. We guarantee that if you make room for it on your countertop, you will quickly see how indispensable it becomes in your kitchen.

Foods Will Keep Their "Just Bought" Freshness, Flavor and Nutritional Value 3 to 5 Times Longer.

- ▶ Meats, poultry, fish and produce stay fresh and flavorful in your freezer.
- ▶ No more freezer burn.
- ▶ Foods stay fresh longer in your refrigerator.
- ▶ Dry ingredients stay fresh and insect free in the pantry.

...to the world of FoodSaver.

You'll Save Money, Time and Effort.

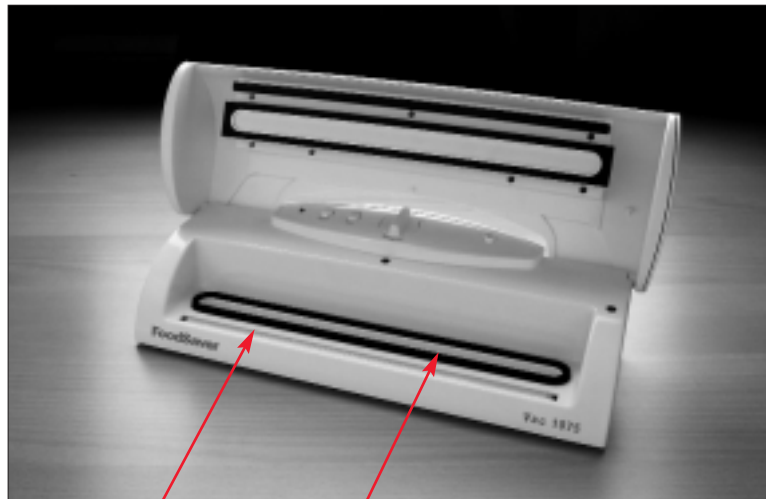
- ▶ Buy in bulk to reduce your grocery bills.
- ▶ Repackage your purchases in portions sized for your family's needs.
- ▶ Prepare meals in advance so when you don't have time to cook, you and your family will still have great-tasting homemade meals.
- ▶ Take bags right from the freezer or refrigerator and boil or microwave.
- ▶ Reduce waste and spoilage.
- ▶ Prepare your own healthy frozen dinners. You control serving portions, calories and nutritional content.
- ▶ Make and deliver home-cooked meals to those who can't get out.
- ▶ Keep non-food items dry and free of dust and mold.
- ▶ Stop silver from tarnishing because the metal is not exposed to air.

Table of Contents

	Welcome
2	The FoodSaver Vac 1075
4	FoodSaver Accessories
6	Important Safeguards
7	Important Tips
	Operating Instructions: How to...
8	Make a Custom-Made Bag with FoodSaver Rolls
10	Vacuum Package Using Ready-Made and Custom-Made FoodSaver Bags
12	Use the Sealing Time Adjustment Switch
13	Use the Instant Seal Button
14	Vacuum Package Using FoodSaver Designer Canisters
15	Vacuum Package Using FoodSaver Bulk Storage Canisters and Square Canisters
17	Vacuum Package Using the FoodSaver Jar Sealer with Mason Jars
19	Vacuum Package Using FoodSaver Universal Lids
20	Vacuum Package Using FoodSaver Bottle Stoppers
21	Care and Cleaning Instructions
22	Food Preparation and Storage Guide
30	Vacuum Packaging Non-Food Items
31	Troubleshooting
36	Warranty and Service Information

The FoodSaver Vac 1075

Instant Seal Button
Cancel Button
Sealing Time Adjustment Switch
Accessory Port



Sealing Strip
Vacuum Channel

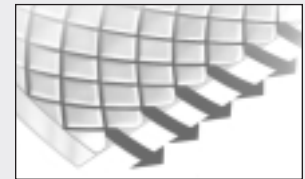
About Vacuum Packaging

Air is left in most food storage containers and plastic bags even when they are sealed tightly. Oxygen is one of the main reasons that food goes bad. It starts a chemical change – robbing food of its nutritional value, texture, color, flavor and overall quality. The FoodSaver vacuum packaging system removes the air from FoodSaver Bags and then seals the bags so that air cannot re-enter. It is also designed to be used with a wide range of FoodSaver accessories that will keep a variety of foods fresh longer. Finally, you can maintain the same freshness at home that you get with professionally vacuum-packaged items you purchase at the grocery store.

FoodSaver Bags and Rolls

FoodSaver Bags and Rolls are made from a special 3-layer plastic material with patented channels that remove the air. The outer layer of nylon seals freshness in, while locking air and moisture out.

Patented 3-Layer Design



Patented FoodSaver Bags are designed to remove air and seal in freshness.

- FoodSaver Bags and Rolls can go straight from the freezer and refrigerator to the microwave or boiling water.
- FoodSaver Bags and Rolls are reusable, washable (including in the dishwasher) and recyclable.
- FoodSaver Bags come in ready-made pint, quart and gallon sizes to offer convenient, one-step storage.
- Your Vac 1075 also works with 8 inch and 11 inch wide FoodSaver Rolls, which allow you to make custom-sized bags for the items that you are vacuum packaging.
- Most FoodSaver users like to keep both bags and rolls handy for the greatest packaging convenience.

FoodSaver Accessories

FoodSaver Canisters

- There are three styles of FoodSaver Canisters – Designer, Square and Bulk Storage. They are ideal for storing delicate items and liquids, as well as dry goods and cooking staples. The canisters come in a variety of sizes and all can be used in the refrigerator and pantry. Canisters are not to be used in the freezer.
- FoodSaver Designer Canisters are especially attractive for use on your countertop.



- Vacuum packaging in the FoodSaver Square Canister is an excellent way to marinate foods because the process opens the pores of the food and seals in the flavor. With the FoodSaver vacuum packaging system you can marinate food in 20 minutes so you don't have to wait all day or overnight for that special taste. All FoodSaver Canisters work for marinating, but we recommend the Square Canister because less marinade will be needed.
- The Bulk Storage Canisters are designed to store pantry items such as cereal, chips, rice and baking goods.



FoodSaver Regular Jar Sealer

- The FoodSaver Regular Jar Sealer allows you to vacuum package in regular or standard-mouth mason jars. **Note:** FoodSaver Jar Sealers are designed to fit mason jars manufactured in the U.S., such as Ball® and Kerr® brands.



FoodSaver Wide-Mouth Jar Sealer

- The FoodSaver Wide-Mouth Jar Sealer allows you to vacuum package in wide-mouth mason jars.

FoodSaver Universal Lids

- With this great kitchen accessory, you don't have to transfer many foods out of their original containers. Vacuum package and extend the life of foods in their original glass jars and metal cans.
- Available in two sizes – 4 inches and 5½ inches in diameter.



FoodSaver Bottle Stoppers

- FoodSaver Bottle Stoppers allow you to vacuum package in bottles to protect the taste and extend the life of liquids such as wine, liquor and cooking oils.



Purchasing FoodSaver Bags, Rolls and Accessories

- To find the nearest retailer, visit our website at **www.foodsaver.com** or call our Consumer Services Department at the number listed at the back of this manual.



Important Safeguards

For Your Own Safety, Always Follow These Basic Precautions When Using the FoodSaver Vac 1075:

- 1** Read the instructions carefully.
- 2** Do not use the appliance on wet or hot surfaces, or near a heat source.
- 3** Do not immerse any part of the appliance, power cord or plug in water or other liquid.
- 4** To disconnect, unplug the power cord from the electrical outlet. Do not disconnect by pulling on the cord.
- 5** Do not operate the appliance with a damaged power cord or plug. Do not operate the appliance if it malfunctions or is in any way damaged. If the cord or the machine is damaged, it must be returned to an authorized service center.
- 6** Do not use an extension cord with the appliance.
- 7** Use only accessories or attachments recommended by Tilia, Inc.
- 8** Use the appliance only for its intended use.
- 9** Closely supervise children when using any electrical appliance. Do not allow the appliance to be used as a toy.
- 10** **120v Machines Only:** The Vac 1075 has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

For Household Use Only • Please Save These Instructions

Important Tips

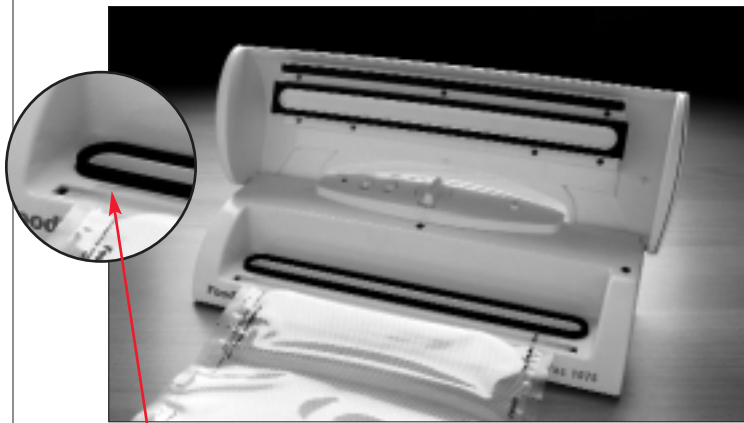
Important Tips When Vacuum Packaging:

- 1** Vacuum packaging is NOT a substitute for refrigeration.
- 2** Use ONLY bags and rolls manufactured by FoodSaver.
- 3** Do not allow the Vacuum Channel to fill up with liquids. This will render the machine unusable. **To prevent it, avoid overfilling the bags and freeze liquids first.**
- 4** You can prevent liquids from being drawn into the unit by placing a folded paper towel at the top of the bag, but below the seal area, before vacuum packaging.
- 5** Do not attempt to create your own side seals for a FoodSaver Bag. These bags are manufactured with special side seams which are sealed all the way to the outer edge. Creating your own side seams can actually leave air channels exposed which will cause leakage and prevent a vacuum from being formed.
- 6** Always make sure you leave at least one extra inch of bag material for **each time** you plan to reuse the bag.
- 7** If you are not sure whether you have achieved a complete seal, simply seal the bag again about ¼ inch above the first seal.
- 8** Bulky items sometimes make it difficult to achieve a smooth sealing surface. Gently stretch the bag flat along the Sealing Strip before closing the lid.
- 9** When packaging products with sharp edges (dry spaghetti, silverware, etc.), protect the bag from punctures by wrapping the products in a cushioning material, such as paper towels, styrofoam, tissue, etc. Products can also be vacuum packaged in canisters or mason jars to avoid any possibility of puncturing a bag.
- 10** Avoid drawing powdery or fine-grained products into the unit. This will inhibit the vacuuming and sealing process and may clog the unit, preventing it from drawing a good vacuum. To prevent this from occurring, avoid overfilling the bags.

How to Make a Custom-Made Bag with FoodSaver Rolls

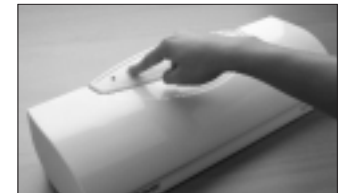
When using FoodSaver Rolls you first need to make a bag. If you are using ready-made FoodSaver Bags, go to page 10.

- 1** Place the appliance on a flat, dry surface and plug the power cord into a standard electrical outlet.
- 2** Set the Sealing Time Adjustment Switch to "1."
- 3** Lay the item(s) you want to vacuum package near the FoodSaver Roll so you can see where to cut the bag material. **IMPORTANT: Leave at least 3 extra inches at one end of the bag. Leave more (one inch per reseal) if you plan to reuse the bag.**
- 4** Cut the FoodSaver Roll to the desired length, making sure you cut straight. The marks on the side of the roll are at 3 inch intervals and will assist you in cutting straight.
- 5** Open the lid of the appliance.
- 6** Place one end of the bag on the Sealing Strip. **Do not let the bag slip into the Vacuum Channel.**



IMPORTANT: Make sure the end of the bag does not go over the black foam rubber ring, or into the Vacuum Channel.

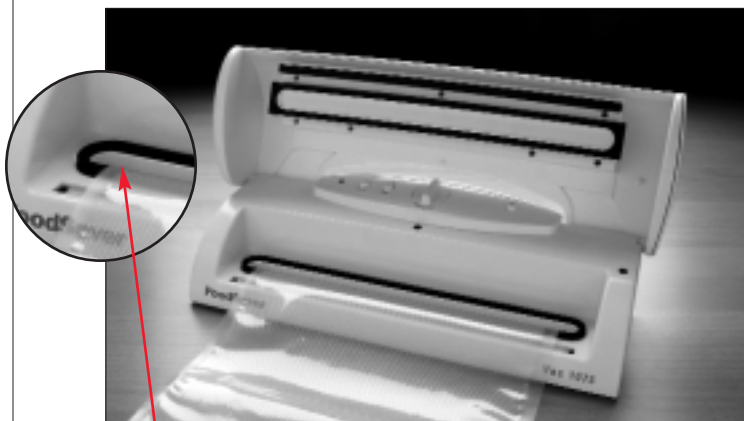
- 7** Close the lid.
- 8** Press on the lid with the palms of your hands for 3-5 seconds, then release. The solid green light will turn on.
- 9** When the green light goes off, the sealing process is complete. Press firmly on the Cancel Button to unlock the lid.
- 10** Open the lid and remove the bag.



NOTE: Let the appliance cool down for at least 20 seconds before using it again.

How to Vacuum Package Using Ready-Made and Custom-Made FoodSaver Bags

- 1** Place the appliance on a flat, dry surface and plug the power cord into a standard electrical outlet.
- 2** Set the Sealing Time Adjustment Switch to "1."
- 3** Open the lid of the appliance.
- 4** Place items to be vacuum packaged inside the bag. **Place the open end of the bag down into the Vacuum Channel.**



IMPORTANT: Make sure the open end of the bag touches the blue label on the bottom of the Vacuum Channel.

- 5** Close the lid.
- 6** Press on the lid with the palms of your hands for 3-5 seconds, then release. The solid green light will turn on.



- 7** When all the air has been removed the green light will go off. The vacuum and sealing process is complete. Press firmly on the Cancel Button to unlock the lid.
- 8** Open the lid and remove the bag.



NOTE: Let the appliance cool down for at least 20 seconds before using it again.

IMPORTANT: You will need to pre-freeze foods that have excess liquid or moisture before vacuum packaging in FoodSaver Bags because the liquid can be drawn up into the vacuum pump.

Do not allow the Vacuum Channel to become filled with liquid. This may allow liquid to get sucked into the motor and permanently damage the appliance.

Wipe out any excess liquid from the Vacuum Channel after each time you vacuum package.

How to Use the Sealing Time Adjustment Switch

This Two-Level Sealing Time Adjustment Switch lets you control the length of the sealing process. Set the Sealing Time Adjustment Switch to “1” for creating a bag from a FoodSaver Roll, vacuum packaging using FoodSaver accessories or for normal vacuum packaging. Set the Sealing Time Adjustment Switch to “2” when vacuum packaging foods with excess moisture and juices (example: meats, chicken or fish).



How to Use the Instant Seal Button

Use the Instant Seal Button when you want to seal a FoodSaver Bag before a complete vacuum has been created. This feature is useful when vacuum packaging fragile items such as bread, baked goods and berries so they don't get crushed.

- 1** Open the lid.
- 2** Place the items to be vacuum packaged into the bag.
- 3** Place the open end of the bag down into the Vacuum Channel.
- 4** Close the lid.
- 5** Press on the lid with the palms of your hands. Hold lid down for 3-5 seconds then release. The solid green light will turn on and the Vac 1075 will begin the vacuum process.
- 6** To stop the process before all the air is removed, press and release the Instant Seal Button. The vacuum will stop within 3 seconds and the sealing process will begin. The light will turn off when the bag is sealed.
- 7** Press firmly on the Cancel Button to unlock the lid.
- 8** Open the lid and remove the bag.



NOTE: It takes approximately 2 to 3 seconds to stop the vacuum process and seal the bag. If you are using a small bag or packaging a fragile item, we recommend that you press down on the Instant Seal Button immediately after releasing the lid.

How to Vacuum Package Using FoodSaver Designer Canisters

FoodSaver Designer Canisters are an excellent way to store delicate items in the refrigerator, pantry or on the countertop.

- 1 Place the item(s) to be vacuum packaged inside the canister. Leave at least one inch between the contents and the rim of the canister.

- 3 Place the lid on top of the canister.

- 4 Insert one end of the Accessory Hose into the Accessory Port on the appliance. Insert the other end of the Accessory Hose into the hole on the top of the canister. Twist the gray hose fitting while inserting to ensure a tight fit.



- 5 Set the Sealing Time Adjustment Switch to "1." Vacuum package as per instructions on page 10, steps 5-7.



- 6 Remove the Accessory Hose from the lid by gently twisting the gray hose fitting and pulling up.

IMPORTANT: Remember to remove the Accessory Hose from the Accessory Port on the appliance before you vacuum package in FoodSaver Bags. Remove the hose by gently twisting the gray fitting while pulling it out. Never yank or tug the hose as this may damage both the hose and the fitting.

How to Open the FoodSaver Designer Canister

To open the FoodSaver Designer Canister, press and hold the gray rubber button in the center of the lid. This will release the vacuum and allow the lid to be removed.

How to Vacuum Package Using FoodSaver Bulk Storage Canisters and Square Canisters

Bulk Storage Canisters are an excellent way to store food in the refrigerator or pantry. The Square Canister is great for marinating since vacuum packaging opens the pores of food and cuts marinating time down to 20 minutes. They both operate the same way.

- 1 Place the items(s) to be vacuum packaged inside the canister. Leave at least one inch between the contents and the rim of the canister.

- 2 Turn the knob on the lid so the arrow points to "Vacuum."

- 3 Place lid on top of Bulk or Square Canister.

- 4 Insert one end of the Accessory Hose into the Accessory Port on the machine. Insert the other end of the Accessory Hose into the hole on the top of the canister. Twist the gray hose fitting while inserting to ensure a tight fit.



- 5 Set the Sealing Time Adjustment Switch to "1." Vacuum package as per instructions on page 10, steps 5-7.



How to Vacuum Package Using FoodSaver Bulk Storage Canisters and Square Canisters

- 6 Remove the Accessory Hose from the lid by gently twisting the gray hose fitting and pulling up.
- 7 Turn the knob on the lid so the arrow points to "Closed."

IMPORTANT: Remember to remove the Accessory Hose from the Accessory Port on the appliance before you vacuum package in FoodSaver Bags. Remove the hose by gently twisting the gray fitting while pulling it out. Never yank or tug the hose as this may damage both the hose and the fitting.

How to Open the FoodSaver Bulk Storage or Square Canister

To open the FoodSaver Bulk Storage Canister or Square Canister, turn the knob on the canister lid so the arrow points to "Open." This will release the vacuum and allow the lid to be removed.

NOTE: Do NOT attempt to vacuum package any contents that are warmer than room temperature since the vacuum may cause the contents to bubble out of the canister.

CARE AND STORAGE OF FOODSAVER CANISTERS	FoodSaver Bulk Canisters	FoodSaver Designer Canisters	FoodSaver Square Canisters
Freezer	No	No	No
Bases in Microwave	No	No	Yes
Lids in Microwave	No	No	No
Bases in Dishwasher	Yes	Yes	Yes
Lids in Dishwasher	No	No	No

How To Vacuum Package Using the FoodSaver Jar Sealer with Mason Jars

Use the FoodSaver Jar Sealer to vacuum package food in mason jars. There are two sizes of jar sealers: the FoodSaver Wide-Mouth Jar Sealer for wide-mouth mason jars, and the FoodSaver Regular Jar Sealer for regular or standard-mouth mason jars. If you wish to store mason jars in the freezer, make sure to use tapered and tempered freezer-safe mason jars and leave extra space between the contents and the lid to allow for the normal expansion of liquids.

NOTE: Always pre-soak new metal lids. Bring water to a boil, then turn off. Pre-soak lids 5-10 minutes.

- 1 Place the item(s) to be vacuum packaged inside the mason jar. Leave at least one inch between the contents and the rim of the jar.
- 2 Place the mason jar lid on the top of the mason jar. (IMPORTANT: Do NOT use screw bands when vacuum packaging jars.)

- 3 Insert one end of the Accessory Hose into the Accessory Port on the appliance. Insert the other end of the Accessory Hose into the hole on the top of the Jar Sealer. Twist the gray hose fitting while inserting to ensure a tight fit.



- 4 Place the Jar Sealer on top of the mason jar. Push down firmly until the Jar Sealer covers the entire rim of the jar.



How To Vacuum Package Using the FoodSaver Jar Sealer with Mason Jars

- 5 Set the Sealing Time Adjustment Switch to "1." Vacuum package as per instructions on page 10, steps 5-7.
- 6 Remove the FoodSaver Jar Sealer by twisting gently while lifting up. Make sure that the metal lid on jar is securely in place. It should not move.

IMPORTANT: Remember to remove the Accessory Hose from the Accessory Port on the appliance before you vacuum package in FoodSaver Bags. Remove the hose by gently twisting the gray fitting while pulling it out. Never yank or tug the hose as this may damage both the hose and the fitting.

How to Open the Mason Jar

To open the mason jar, wedge a spoon between the mason jar lid and the highest part of the threaded rim. Twist the spoon gently to release the vacuum. When opened this way, the mason jar lid can be reused many times.



IMPORTANT: To avoid accidents, do not use a knife to remove the mason jar lid. Also, do not use a bottle opener to remove the mason jar lid as it will bend the lid and prevent its reuse.

Vacuum packaging is not a substitute for canning.

NOTE: Do NOT attempt to vacuum package any contents that are warmer than room temperature since the vacuum may cause the contents to bubble out of the jar.

How To Vacuum Package Using FoodSaver Universal Lids

The Universal Lid is ideal for keeping foods, such as sauces, peanuts and coffee, fresh longer in their original containers. These lids work with metal cans, thick glass jars and rigid plastic containers. Remember, perishable goods should still be refrigerated. Also, if you plan to store food in cans for more than a day, it is advisable to transfer food into a plastic or glass container to prevent "off-flavor" from developing from the can.

CAUTION: FoodSaver Universal Lids are not to be used with thin glass, crystal, plastic or aluminum containers. The force exerted by the FoodSaver vacuum packaging system is very powerful and could implode a thin glass or a non-rigid container.

- 1 Turn the knob on the Universal Lid so the arrow points to "Vacuum."
- 2 Place the Universal Lid on top of the open container. Leave at least one inch between the contents and the rim of the canister.
- 3 Set the Sealing Time Adjustment Switch to "1." Vacuum package as you would a Square or Bulk Canister. (See page 15, steps 4-5.)



IMPORTANT: Remember to remove the Accessory Hose from the Accessory Port on the appliance before you vacuum package in FoodSaver Bags. Remove the hose by gently twisting the gray fitting while pulling it out. Never yank or tug the hose as this may damage both the hose and the fitting.

How to Open the FoodSaver Universal Lid

To open the FoodSaver Universal Lid, turn the knob so the arrow points to "Open." This will release the vacuum and allow the lid to be removed.

How to Vacuum Package Using FoodSaver Bottle Stoppers

FoodSaver Bottle Stoppers are the best way to keep wine, oils and non-carbonated bottled liquids fresh longer. You will keep their delicate taste from going stale by not exposing the liquids to air.

FoodSaver Bottle Stoppers are not to be used with plastic bottles. Also, do not use with any carbonated or sparkling beverages. Carbonation happens under pressure. A vacuum removes this pressure, releasing the bubbles and causing the beverages to become flat.

- 1** Insert the Bottle Stopper into the neck of the bottle. Leave at least one inch between the contents and the bottom of the Bottle Stopper.
- 2** Insert one end of the Accessory Hose into the Accessory Port on the appliance. Insert the other end of the Accessory Hose into the hole on the top of the Bottle Stopper. Twist the gray hose fitting while inserting to ensure a tight fit.
- 3** Set the Sealing Time Adjustment Switch to "1." Vacuum package as per instructions on page 10, steps 5-7.



IMPORTANT: Remember to remove the Accessory Hose from the Accessory Port on the appliance before you vacuum package in FoodSaver Bags. Remove the hose by gently twisting the gray fitting while pulling it out. Never yank or tug the hose as this may damage both the hose and the fitting.

How to Remove the FoodSaver Bottle Stopper

To remove the FoodSaver Bottle Stopper, simply twist and pull up on the Bottle Stopper to release the vacuum.

Care and Cleaning Instructions

The FoodSaver Vac 1075

- 1** Always unplug the appliance before cleaning.
- 2** Do not immerse the appliance in water.
- 3** Do not use abrasive products or materials to clean any of the appliance components. Such cleaners can scratch the surfaces and damage the black foam rubber pads, preventing a vacuum from forming.
- 4** Clean using a mild dishwashing soap and a warm, damp cloth. Wipe away any food residue from inside or around the Vacuum Channel, Sealing Strip and black foam rubber pads.
- 5** Dry thoroughly before using.

FoodSaver Bags

- 1** Wash bags in warm water using a mild dishwashing soap.
- 2** Bags can be washed in the dishwasher by carefully turning the bags inside out and spreading them over the top rack of the dishwasher so that all surfaces are exposed to the washing water.
- 3** Allow bags to dry thoroughly before reusing.

IMPORTANT: We do not recommend reusing bags that have been used to store raw meats or fish. Also, bags may not be reusable if they have been used to store greasy or fatty foods. Do not reuse bags that have been microwaved or boiled.

FoodSaver Accessories

- 1** All FoodSaver accessories should be washed in warm water using a mild dishwashing soap.
- 2** Dry thoroughly before using.
- 3** All FoodSaver Canister bases (but not the lids) may be washed in the dishwasher.
- 4** Square Canister bases (but not the lids) may be used to reheat foods in the microwave.
- 5** Designer and Bulk Storage Canister bases and lids are not to be used in the microwave.

Food Preparation and Storage Guide

Guidelines for Vacuum Packaging Food

Vacuum packaging is not a substitute for canning nor can it reverse deteriorating quality; it can only slow down changes in quality. It is impossible to predict how long a specific food will have top-quality flavor, appearance and texture, because it depends on the age and condition of the food on the day it was vacuum packaged. Any perishable foods that require refrigeration still must be refrigerated or frozen after vacuum packaging.

Vacuum packaging extends the life of foods by removing nearly all the air in a sealed container, thereby reducing oxidation which affects nutritional value, flavor and overall quality. However, most foods contain enough water to support micro-organisms which can grow with or without air. While micro-organisms are present everywhere, only certain ones cause problems, and only under certain conditions:

- **Mold:** Easy to identify because of its characteristic fuzz. Molds are virtually eliminated by vacuum packaging because they cannot grow in a low oxygen environment.
- **Yeast:** Results in fermentation, which can frequently be identified by smell or taste. Yeast requires water, sugar and a moderate temperature

to grow, but can grow with or without air. Refrigeration slows the growth of yeast, and freezing stops it completely.

- **Bacteria:** Frequently results in discoloration, soft or slimy texture and/or an unpleasant odor. Clostridium botulinum (the organism that causes Botulism) can grow without air under the right conditions, cannot be detected by smell or taste and, although extremely rare, can be very dangerous.

Maintaining low temperatures is a critical factor in preserving foods safely. Growth of micro-organisms is significantly reduced at temperatures of 40°F (4°C) or below. Freezing at 0°F (-17°C) does not kill micro-organisms, but stops them from growing. For long-term storage, always freeze “perishable” foods that have been vacuum packaged.

Thawing and Heating Vacuum Packaged Foods

Always thaw foods in either the refrigerator or microwave – do not leave “perishable” foods at room temperature to thaw.

To microwave in a FoodSaver Bag, cut a corner of the bag and place on a microwave-safe dish. You can also place the FoodSaver Bag in boiling water to heat.

NOTE: Vacuum packaging is NOT a substitute for refrigeration or freezing. Any “perishable” foods that require refrigeration prior to vacuum packaging still must be refrigerated or frozen after vacuum packaging.

MEATS/FISH	Where to Store	Recommended FoodSaver Container	Vacuum Packaged Storage Life	Normal Storage Life <i>(without vacuum packaging)</i>
Beef, Lamb, Pork	Freezer	FoodSaver Bag	2 to 3 years	6 months
Ground meat	Freezer	FoodSaver Bag	1 year	4 months
Poultry	Freezer	FoodSaver Bag	2 to 3 years	6 months
Fish	Freezer	FoodSaver Bag	2 years	6 months

Preparation Guidelines for Meats/Fish:

Option 1: For best results pre-freeze meats and fish for 1-2 hours before vacuum packaging in a FoodSaver Bag to ensure the retention of juices and shape, and to help guarantee a good seal.

Option 2: If it is not possible to pre-freeze, place a folded paper towel between the meat/fish and the end of the bag. Leave the paper towel in the bag when vacuum packaging to absorb excess moisture and juices.

NOTE: Beef may appear darker after vacuum packaging due to the removal of oxygen. This is not an indication of spoilage.

CHEESES	Where to Store	Recommended FoodSaver Container	Vacuum Packaged Storage Life	Normal Storage Life <i>(without vacuum packaging)</i>
Cheddar, Swiss, Parmesan	Refrigerator	FoodSaver Bag	4 to 8 months	1 to 2 weeks

Preparation Guidelines for Hard Cheeses:

Keep cheese fresh even if you use it everyday by vacuum packaging it after each use. Make your original FoodSaver Bag extra long. Simply cut along the sealed edge, remove the cheese and slice off the amount

needed, then place the cheese back in the bag and repackage. Allow approximately one inch of bag material for each time the bag will be opened and repackaged.

Food Preparation and Storage Guide

VEGETABLES	Blanching Times	Where to Store	Recommended FoodSaver Container	Vacuum Packaged Storage Life	Normal Storage Life <i>(without vacuum packaging)</i>
Asparagus	1½ to 3 mins.	Freezer	FoodSaver Bag	2 to 3 years	8 months
Whole kernel corn	4 to 5 mins.	Freezer	FoodSaver Bag	2 to 3 years	8 months
Corn on cob	6 to 11 mins.	Freezer	FoodSaver Bag	2 to 3 years	8 months
Snow peas	1½ to 2 mins.	Freezer	FoodSaver Bag	2 to 3 years	8 months
Sugar snap peas	1½ to 2 mins.	Freezer	FoodSaver Bag	2 to 3 years	8 months
Green beans	3 mins.	Freezer	FoodSaver Bag	2 to 3 years	8 months
Broccoli	3 to 4 mins.	Freezer	FoodSaver Bag	2 to 3 years	8 months
Brussels sprouts	3 to 5 mins.	Freezer	FoodSaver Bag	2 to 3 years	8 months
Cabbage	3 to 5 mins.	Freezer	FoodSaver Bag	2 to 3 years	8 months
Cauliflower	3 to 4 mins.	Freezer	FoodSaver Bag	2 to 3 years	8 months

Preparation Guidelines for Vegetables:

- Vegetables should be blanched before vacuum packaging. This stops the enzyme action, which will eventually cause loss of flavor, color and texture.
- Blanch vegetables by placing them in boiling water or in the microwave until they are cooked but still crisp. Immerse in cold water to stop the cooking process. Dry vegetables on a towel, then freeze.
- To freeze vegetables in individual servings, place them on baking sheets and spread out so that pieces are not touching. This way they will not freeze together in a block.
- Place baking sheet in the freezer for 1-2 hours until the pieces are solidly frozen.
- Vacuum package in a FoodSaver Bag and return to the freezer for long-term storage. Remember, you can microwave and boil FoodSaver Bags right from the freezer.
- Cruciferous vegetables (broccoli, Brussels sprouts, cabbage, cauliflower, kale, turnips) emit gases during storage. Therefore, they must be stored in the freezer only.

LEAFY VEGETABLES	Where to Store	Recommended FoodSaver Container	Vacuum Packaged Storage Life	Normal Storage Life <i>(without vacuum packaging)</i>
Lettuce, Spinach	Refrigerator	FoodSaver Canister	2 weeks	3 to 6 days

Preparation Guidelines for Leafy Vegetables:

Wash vegetables, towel or spin dry and vacuum package. You can then open the canister and take what you need each time you make a salad.

FRUITS	Where to Store	Recommended FoodSaver Container	Vacuum Packaged Storage Life	Normal Storage Life <i>(without vacuum packaging)</i>
Apricots, Nectarines, Peaches, Plums,	Freezer	FoodSaver Bag	1 to 3 years	6 to 12 months
Softer berries (i.e. Boysenberries, Blackberries, Raspberries, Strawberries)	Refrigerator	FoodSaver Canister	1 to 2 weeks	1 to 6 days
Harder berries (i.e. Blueberries, Cranberries)	Refrigerator	FoodSaver Canister	2 weeks	3 to 6 days

Preparation Guidelines for Fruits:

When freezing soft fruits or berries in a FoodSaver Bag, it is best to pre-freeze for 1-2 hours or until solidly frozen. To freeze fruits in individual servings, place sliced fruit or berries on a baking sheet and spread out so the pieces are not touching. This way they will not freeze together in a block. Then vacuum package in portions for baking, or in your favorite combinations for easy fruit salad all year round.

Keep berries fresh longer in the refrigerator by repackaging them in a FoodSaver Canister. You can open the canister and take what you need for snacks or fruit salad, then reseal to maintain freshness.

Food Preparation and Storage Guide

BAKED GOODS	Where to Store	Recommended FoodSaver Container	Vacuum Packaged Storage Life	Normal Storage Life <i>(without vacuum packaging)</i>
Bread, Rolls, Bagels, Pastries	Freezer	FoodSaver Bag	1 to 3 years	6 to 12 months

Preparation Guidelines for Baked Goods:

Before vacuum packaging soft or airy baked goods, pre-freeze for 1-2 hours or until solidly frozen so that they will hold their shape. You can bake a double batch of bread or multiple pie

shells and vacuum package the extras for later use. Also, you can vacuum package treats such as peanut brittle and fudge to send as gifts.

NUTS	Where to Store	Recommended FoodSaver Container	Vacuum Packaged Storage Life	Normal Storage Life <i>(without vacuum packaging)</i>
Walnuts, Pistachios, Almonds, Peanuts, Sunflower seeds	Pantry	FoodSaver Bag, Canister	2 years	6 months

Preparation Guidelines for Nuts:

Vacuum packaging eliminates the stale or rancid flavor nuts often get when stored. Plus, it eliminates the growth of molds that commonly occur with nuts. Keep nuts fresh by vacuum packaging them. You can open the container and take

what you need for baking or snacks and then repackage. If using a FoodSaver Bag, allow approximately one inch of extra bag material for each time the bag will be opened and repackaged.

COFFEE	Where to Store	Recommended FoodSaver Container	Vacuum Packaged Storage Life	Normal Storage Life <i>(without vacuum packaging)</i>
Beans	Freezer	FoodSaver Bag	2 to 3 years	6 to 9 months
Ground	Freezer	FoodSaver Bag	2 years	6 months
Beans	Pantry	FoodSaver Bag, Canister	1 year	3 months
Ground	Pantry	FoodSaver Canister	5 to 6 months	1 month

Preparation Guidelines for Coffee:

When vacuum packaging ground coffee in a FoodSaver Bag, leave coffee in the original bag or place into a regular plastic bag and then place that bag into a FoodSaver Bag

for vacuum packaging. This will prevent grounds from being drawn into the vacuum pump and help guarantee a good seal.

PREPARED LIQUIDS	Where to Store	Recommended FoodSaver Container	Vacuum Packaged Storage Life	Normal Storage Life <i>(without vacuum packaging)</i>
Soups, Stews, Sauces, Other liquids	Freezer	FoodSaver Bag	1 to 2 years	3 to 6 months

Preparation Guidelines for Prepared Liquids:

To vacuum package liquids for freezer storage, pre-freeze them first in a casserole or loaf pan until they are solid. Remove from the pan and vacuum package in a FoodSaver Bag. These “frozen bricks” stack conveniently in

your freezer and can go right into boiling water or the microwave when you are ready to use them. This same technique can be used for pre-cooked dinners and leftovers.

Food Preparation and Storage Guide

BOTTLED LIQUIDS	Where to Store	Recommended FoodSaver Container	Vacuum Packaged Storage Life	Normal Storage Life <i>(without vacuum packaging)</i>
Oils <i>(with no preservatives such as safflower, canola, corn oil)</i>	Pantry	Bottle Stopper	1 to 1½ years	5 to 6 months
Wine	Refrigerator	Bottle Stopper	2 to 4 months	1 to 3 weeks

Preparation Guidelines for Bottled Liquids:

Leave at least one inch of room between the contents and the bottom of the Bottle Stopper before vacuum packaging bottled liquids. Also, good for keeping the leftover

oil from deep fryers from turning rancid. After the oil has cooled down, strain it into mason jars or FoodSaver Canisters and vacuum package.

DRY FOODS	Where to Store	Recommended FoodSaver Container	Vacuum Packaged Storage Life	Normal Storage Life <i>(without vacuum packaging)</i>
Rice/risotto, Pasta, Beans, Grains	Pantry	FoodSaver Bag, Canister	1 to 2 years	6 months

Preparation Guidelines for Dry Foods:

Before vacuum packaging dry foods with sharp edges, such as rice and pasta, wrap the food in cushioning

material, like a paper towel. This will help protect the FoodSaver Bag from punctures.

POWDERY FOODS	Where to Store	Recommended FoodSaver Container	Vacuum Packaged Storage Life	Normal Storage Life <i>(without vacuum packaging)</i>
Flour, Sugar, Dry milk, Brown sugar, Dried coconut	Pantry	FoodSaver Bag, Canister	1 to 2 years	6 months

Preparation Guidelines for Powdery Foods:

For best results when vacuum packaging powdery foods in a FoodSaver Bag, leave the item in its original bag, then place that bag inside a FoodSaver Bag. This will prevent fine or powdery food from being drawn into the vacuum pump and help guarantee a good seal.

Keep powdery foods fresh and protect them from insect infestation by repackaging them with the FoodSaver after each use. You can open the container and take what you need for baking or cooking.

NOTE: Placing a box inside a FoodSaver Bag may puncture the bag. Therefore, it is best to use the inner bag in which most powdery foods are generally packaged.

SNACK FOODS	Where to Store	Recommended FoodSaver Container	Vacuum Packaged Storage Life	Normal Storage Life <i>(without vacuum packaging)</i>
Crackers, Chips, Cookies	Pantry	FoodSaver Canister	3 to 6 weeks	1 to 2 weeks

Preparation Guidelines for Snack Foods:

Keep snack foods fresh even if you use them every day by vacuum packaging them. Open the canister,

take what you need, then repackaging it to maintain freshness.

Vacuum Packaging Non-Food Items

Your FoodSaver vacuum packaging system also protects non-food items from oxidation, corrosion and moisture. Just follow the directions for vacuum packaging using the FoodSaver Bags or accessories.

- ▶ Vacuum package your silver. Without exposure to air, the silver will not tarnish. Be sure to cover fork tines in something cushioning, like a paper towel, so they won't puncture the bag.
- ▶ Vacuum package your children's clay, so that it won't dry out and get cracked.
- ▶ Camping and hiking gear stays dry and compact. Vacuum packaging your clothes and equipment will help save space in your pack. Vacuum package matches, maps and anything you want to stay dry.
- ▶ For picnics, fill a FoodSaver Bag with ice and seal. When it melts, you'll have fresh water for drinking or you can put it back in the freezer as a reusable ice pack.
- ▶ Vacuum package your food and equipment for a boating or sailing outing. Food will stay dry in the cooler, batteries and film won't get damaged by water and you'll appreciate having a dry change of clothes.
- ▶ FoodSaver Bags are also great for storing extra keys or any spare parts you need for your boat. They will be dry and in one place.
- ▶ Vacuum package first aid kits and emergency kits for your house, your boat and your car. Items will all be in one package and will stay dry and without dirt and mold. Include flares, batteries, flashlight, candles and matches.
- ▶ Vacuum package extra spark plugs and precision tools that always seem to get lost. Seal nuts, bolts and screws by size in separate bags.

Troubleshooting

Nothing Happens When the Lid is Pressed:

- 1 Make sure the power cord is firmly plugged into the electrical outlet.
- 2 Make sure the power cord is not damaged in any way.
- 3 Make sure the electrical outlet is operative by plugging in another appliance.
- 4 Wait 20 minutes to allow the Vac 1075 to cool off, and then try using it again. The appliance will shut off automatically if it becomes too hot. To keep the appliance from becoming too hot:
 - a. Wait at least 20 seconds for the appliance to cool down after vacuum packaging and/or sealing before attempting to vacuum and/or seal another bag.
 - b. Keep the lid open before vacuuming and/or sealing another bag.

Air Is Not Removed From the Bag:

- 1 Make sure the open end of the bag is resting entirely inside the Vacuum Channel. Make sure you are not putting the edge of the bag beyond the Vacuum Channel.
- 2 Check the bag for leaks. Seal the bag with some air in it. Submerge it in water and apply pressure. Bubbles indicate a leak. If the bag has a leak, you need to use a new bag.
- 3 If using a custom-sized FoodSaver Bag, check the seal of the bag. There may be a wrinkle in the bag along the seal, which causes leakage and prevents air from being removed. Cut the bag and reseal the edge.
- 4 Do not attempt to make your own side seams for a FoodSaver Bag. They are manufactured with special side seams, which are sealed all the way to the outer edge. Making your own side seams may leave air pockets, which will cause leakage and prevent air from being completely removed.

Troubleshooting

Air Was Removed From the Bag, But Has Come Back Into the Bag:

- 1** Check the seal of the bag. There may be a wrinkle in the bag along the seal, which caused leakage and allowed air to come back into the bag. Cut the bag open and vacuum package it again.
- 2** Moisture or food material (i.e. juices, grease, crumbs, powders, etc.) along the seal may have caused leakage and allowed air to come back into the bag. Cut the bag open, wipe the top inside of the bag material to clear away any moisture or food residue, then vacuum package the bag again. See the “Food Preparation and Storage Guide” in this User Manual for guidelines for specific foods.
- 3** Food items with sharp edges may have punctured the bag. If you find a puncture hole, you will need to use a new FoodSaver Bag. Make sure to protect the bag from puncture holes by wrapping the items in cushioning material such as a paper towel.
- 4** If you find none of these conditions identified in 1-3 (above), and the bag appears to have air inside, fermentation or the release of natural gases from inside the foods may have occurred. This could indicate that the food may have begun to spoil and should be discarded.

The Bag Melts:

- 1** The Sealing Strip may have become too hot. Always wait at least 20 seconds for the Vac 1075 to cool down before vacuuming and/or sealing another bag.

The Bag Will Not Seal:

- 1** Wait 20 minutes to allow the Vac 1075 to cool off, then try using it again. The appliance will shut off automatically if it becomes too hot. To help prevent the appliance from becoming too hot:
 - a.** Wait at least 20 seconds for the appliance to cool down after vacuum packaging and/or sealing before attempting to vacuum and/or seal another bag.
 - b.** Keep the lid open before vacuuming and/or sealing another bag.

The Mason Jar Will Not Vacuum:

- 1** Make sure the Jar Sealer is centered and pressed firmly over the lid on the mason jar.
- 2** Make sure the rubber gasket on the mason jar lid is free from food materials, crumbs, etc.
- 3** Make sure the rim of the mason jar does not have any cracks or scratches. Any gaps can prevent a vacuum from forming.
- 4** Make sure you aren't filling the mason jar too full prior to vacuum packaging. Always leave at least one inch (1") between the contents and the lid.
- 5** Make sure the metal lid of the mason jar is not bent.

Troubleshooting**The FoodSaver Designer Canister Will Not Vacuum:**

- 1** Make sure the rubber gasket on the lid is free from food materials, crumbs, etc.
- 2** Make sure the rim of the canister does not have any cracks or scratches. Any gaps can prevent the a vacuum from forming.
- 3** Make sure you aren't filling the canister too full prior to vacuum packaging. Always leave at least one inch (1") between the contents and the lid.

The FoodSaver Universal Lid, Bulk Storage Canister, Square Canister Will Not Vacuum:

- 1** When using the Universal Lid, make sure that the rim of the container is smooth and flat. Ragged edges will prevent the Universal Lid from forming a vacuum.
- 2** Make sure the rubber gaskets underneath the lids and the rim of the canisters are free from food materials, crumbs, etc.
- 3** Make sure the knob on the lid is closing and opening properly and that there are no food materials caught inside.

The FoodSaver Bottle Stopper Will Not Vacuum:

- 1** Make sure the Bottle Stopper is fitting snugly inside the bottle. If it is loose, air may leak in and prevent a vacuum from forming.
- 2** Make sure the neck of the bottle and tip of the Accessory Hose are free from food materials, crumbs, etc. Any gaps will prevent a vacuum from forming.

If You Cannot Fix the Problem:

Call our Consumer Services Department at the number listed at the back of this manual.

NOTE: For all accessories, make sure that the Accessory Hose is completely inserted into the machine and the lid of the accessory.

Warranty and Service Information

ONE-YEAR LIMITED WARRANTY

The following warranty policy applies only to the original consumer of this product and is not transferable. Evidence of original purchase is required for warranty service (this could be the sales receipt or packing slip, etc).

Elements of Warranty

Tilia, Inc. ("Tilia") warrants, for one year from the date of purchase, to the original consumer, this product to be free from defects in materials and workmanship under intended normal use, subject only to the limitations and exclusions set out below.

Warranty Limitation and Duration

This warranty to the original consumer shall terminate and be of no further effect 12 months after the date of the original purchase. This warranty is invalid if this product is:

- a. Used for commercial or rental purposes.
- b. Damaged or carelessly or improperly maintained, misused, abused or is not operated in accordance with the operating instructions as explained in the User Manual.

- c. Serviced or repaired by persons other than those authorized by Tilia, Inc.
- d. Modified, aligned, altered or tampered with.
- e. Damaged due to natural disasters including but not limited to lightning or power surges.
- f. Used in any conjunction with equipment or parts or as part of any system not manufactured by Tilia.

Statement of Remedy

In the event the product does not conform to this warranty at any time while this warranty is in effect, Tilia will repair or replace the product (at Tilia's option) and return it to you without charge for parts, services or any other cost (except shipping and handling) incurred by Tilia or its representative in connection with the performance of this warranty. **The limited warranty set forth above is the sole and entire warranty pertaining to the product and is in lieu of and excludes all other warranties of any nature whatsoever, whether express, implied or arising by operation**

of law, including, but not limited to, any implied warranties of merchantability or fitness for a particular purpose. This warranty does not cover or provide for the reimbursement or payment of incidental or consequential damages. Some states do not allow this exclusion or limitation of incidental or consequential damages so the above limitation or exclusion may not apply to you.

Legal Remedies

This warranty gives you specific legal rights. You may also have other rights which vary from state to state.

This warranty is void outside North America (the United States, its possessions, Canada and Mexico).

Procedure for Obtaining Performance Warranty

Before you return your product for warranty repair, call Tilia's Consumer Services Department listed below for complete shipping instructions and a Return Authorization (RA) number. Any product returned for warranty repair must be delivered freight prepaid in either its original packaging or packaging affording an equal degree of protection.

IF YOU NEED SERVICE

If you have any questions concerning service of this product, please contact:

Tilia, Inc.

P.O. Box 194530
San Francisco, CA 94119-4530
www.foodsaver.com
customerservice@tilia.com

Toll-Free Consumer Services Support

United States: 1.800.777.5452
Canada: 1.877.804.5383

Evidence of original purchase is required, so **it is important to hold onto your sales receipt or packing slip.**